

What is claimed:

1. An edible protein matrix for use in creating edible compositions comprising: an intermediary film having greater than 50% processed protein by weight.
- 5 2. The matrix of claim 1 wherein the processed protein is derived from a source selected from the group consisting of a non-synthetic mammalian, avian, reptilian, or aquatic protein.
3. The matrix of claim 1 wherein the intermediary film comprises water in excess of 25% by weight.
- 10 4. The matrix of claim 1 wherein the intermediary film further comprises a starch.
5. The matrix of claim 1 wherein the intermediary film further comprises an oil.
6. The matrix of claim 1 wherein the intermediary film further comprises a surface adjunct for modifying the surface characteristics of the film.
7. The matrix of claim 1 wherein the protein of the intermediary film has an
- 15 average gel strength of between about 850 and 1000 g/cm, inclusive.
8. The matrix of claim 1 wherein the intermediary film is folded upon itself and selected portions thereof bonded to one another to form an enveloping structure to retain objects placed therein.
9. The matrix of claim 1 wherein two intermediary films are opposed to each
- 20 other and selected portions thereof bonded to one another to form an enveloping structure to retain objects placed therein.
10. The matrix of claim 1 wherein the processed protein is surimi.
11. A method for producing an edible protein matrix extrusion comprising:
 - 25 a) combining a protein derived from a source selected from the group consisting of a non-synthetic mammalian, avian, reptilian, or aquatic protein with water to form a composition;
 - b) blending the composition to form an emulsion; and
 - c) forming an extrusion from the emulsion.
12. The method of claim 11 wherein the extrusion is a film having nominal
- 30 thickness from about 1 to 4 mm, inclusive.
13. The method of claim 11 wherein the composition further comprises an additive selected from the group consisting of a

salt, a starch, a mineral, and an oil in a percentage by weight that is less than 10% of the protein percentage by weight.

14. The method of claim 11 wherein the composition comprises at least 50% protein by weight. 15. The method of claim 12 further comprising

- 5 d) placing the film over first and second concave mold plates;
e) permitting the film over each mold plate to sag, thereby complementing inner surface contours of each mold plate;
f) subjecting the mated mold plates to an initial preset at a first temperature T_1 for a first period of time t_1 ;

10 g) mating the first mold plate to the second mold plate so as to form an envelope;

h) subjecting the mated mold plates to a cure at a second temperature T_2 for a second period of time t_2 ; and

i) removing the edible protein matrix envelope.

15 16. The method of claim 15 wherein the $T_2 \geq T_1$.

17. The method of claim 15 wherein $20^\circ\text{C} \leq T_1 \leq 40^\circ\text{C}$.

18. The method of claim 15 wherein $80^\circ\text{C} \leq T_2 \leq 100^\circ\text{C}$.

19. The method of claim 15 wherein the film is formed into first and second portions, and the first portion is overlaid the first mold plate and the second portion is overlaid the second mold plate.

20. An edible protein matrix envelope for receiving additional foodstuffs comprising:

a first uncured film having greater than 50% processed protein by weight ;
a second uncured film having greater than 50% processed protein by weight wherein
25 the first film and the second film are bonded to each other about a pre-established periphery during subsequent curing to form an envelope.

21. The envelope of claim 20 wherein the first film and the second film are portions of a single film.

22. The envelope of claim 20 wherein a portion of the pre-established periphery between the first and the second film is not bonded, to form an opening into the envelope.
23. The envelope of claim 20 wherein the processed protein is selected from the
5 group consisting of a non-synthetic mammalian, avian, reptilian, or aquatic protein.